





VIÑA CHEQUEN S. A.

CHEQUEN WINES

FAIR TRADE

2007

History (Background)

In 2000, ten farmers decided to start Chequen Vineyards in the Talca province, in the heart of the Maule Region about 300 Km south of the capital Santiago, Chile.

Today, Chequen grows a total of 200 has of vineyards, providing quality grapes for Chequen's Red Wines: Cabernet Sauvignon, Merlot, Carmenere and Shiraz.

The icon of the vineyard is a condor, Chile's national bird, which spends his life traveling the Andes Mountains before he hides in the Patagonia. The drawing of the icon is based on archaeological findings on a water-amphora produced by the Picunche culture 700 years ago.

Chequen, indigenous for *flor de arrayán* (arrayan flower), is the name of one of the places where Chequen's farmers grow their best grapes. The *arrayán* or Chilean myrtle is a native tree, predominant in areas where condors live.

As a brand, Chequen Wines stand for respect for their ancestors, their history, environment and social background. It puts emphasis on the quality and harmony present in each one of our bottles (wines).

Fair Trade Market

With the support of Comparte, a Chilean Fair Trade Organization dedicated to the export of handicrafts and food products, Chequen Vineyards has been working in the Fair Trade market since 2003. In cooperation with Comparte a first contact to a German client was established, and as a result 500 boxes of Cabernet Sauvignon wine were exported in 2002. Since then, exports have grown rapidly, and Chequen, Comparte and the Fair Trade Importer El Puente have signed an agreement, establishing development goals in two important areas:

- Conversion to organic production
- Design and implementation of a social development plan

Chequen now owns 4 hectares of certified organic grapes and Chequen's board of directors approved a social development plan to be put in place during 2007.



WINE

CABERNET SAUVIGNON. Chequen 2006

This red wine shows red-violet colors with hints of ruby, an intense bouquet of vanilla and chocolate, refined by fragrances of nuts and marmalade. Medium body, well balanced and structured. French Oak provides subtle tannins and gives the wine a well rounded, distinguished character and a pleasant generous finish on the palate.

An elegant and persistent wine, great to accompany red meat, shrimp pie (empanadas de camarón), cheese plates, stew, and pasta dishes.

We recommend opening the bottle one hour before serving; consume at temperature of 17-19 ° C.

Winemaker: Jorge Fuenzalida

CARMÉNÈRE Chequen 2006

This marvelous wine has its origins in the Maule Valley; it ripens late and is harvested late April or May at the peak of autumn. The terrain which has been chosen for the vineyards is almost untouched and profound. The plants are irrigated with crystalline water which rushes down from the Andes Mountains, searching its way to the ocean.

Chequen's Carmenere Wine shows the ruby red color of ripe cherries. In the nose the wine is fruity with hints of red current, blueberry, complemented with a tinge of vanilla, toast, and marmalade.

In the mouth black berries, and hints of ripe red pepper prevail; kind, well rounded tannins and medium persistence.

We recommend opening the bottle one hour before consumption in order to allow the wine to take room temperature and develop all its flavor and bouquet hidden inside.

Carmenere is a wonderful wine to discover....

Winemaker: Jorge Fuenzalida



MERLOT Chequen 2006

The wine shows a violet color, aroma of flowers and ripe fruit. On the palate it's pleasant, starting with sweet hints; tannins add complexity, tinges of wood and wool, rich and complex finish. Excellent harvest.

Winemaker: Jorge Fuenzalida

ORGANIC WINE

CARMENERE-CABERNET SAUVIGNON. Organic Chequen 2006

Chequen's organic wine shows intense bright red-violet colors; in the nose sweet, ripe aromas, and fragrances of marmalade. On the palate it has a fresh and fruity texture, good volume and harmony, pleasant and fruity tannins at the finish.

Winemaker: Jorge Fuenzalida

European Importers

Nº	IMPORTER	WINE
1	El Puente, Germany	Cabernet Sauvignon, Merlot and organic wine Carmenere + Cabernet sauvignon
2	EZA, Austria	Carmenere
3	Liberomondo, Italy	Cabernet Sauvignon, Carmenere, Sauvignon Blanc and Chardonnay
4	Commercio Alternativo, Italy	Cabernet Sauvignon and Chardonnay
5	Equimercado, Spain	Cabernet Sauvignon



Rewards



Quality

Chequen complies with Chilean Clean Production Standards, and is certified by the Chilean Wine Corporation (Corporación Chilena del Vino - CCV). Chequen's wine is produced in the wine cellar La Fortuna, located in the Lontue Valley in the Maule region. La Fortuna is certified HACCP and ISO.



PRESENTATION

Chequen's wine is presented in Bordeaux type bottle with a 28 punt. We use natural corks with Chequen image.

Brand

Our Fair Trade trademark is **Chequen Wines**, which can be seen on the photo on the first page. For annual orders which exceed a minimum of 24.000 bottles, we may provide special or private labels.

Delivery time

Delivery time for orders vary between 30 and 45 days, depending on the complexity of the order; the higher number of different wines, the more time it takes to process the order and make it available in Port Valparaiso or San Antonio.

Information prepared by Hernan Perez H., Product Manager CHEQUEN VINEYARDS, and translated by COMPARTE SA.